

AMENDMENTS TO THE SPECIFICATION

Please insert the following section headings on page 1, after the title and before line 4:

-- BACKGROUND OF THE INVENTION

1) Field of the Invention --

Please insert the following section heading on page 1, at line 10:

-- 2) Description of the Prior Art --

Please replace the following paragraph on page 1, beginning at line 11, with the following replacement paragraph:

-- The reclosable liquid container ~~stated in the preamble~~ has already been known for a long time. The American patent specification US 4,077,538 thus describes a reclosable can for drinks or other foodstuffs. The known can is closed at the top by a seam-folded upper wall or cover. The upper wall is herein provided with a wall opening for passage of drink held in the can. The can is further provided with a device connected to the upper wall for closing the can. The device herein comprises a rotatable sealing element and a standing operating element connected to the sealing element. The sealing element is preferably constructed from a non-permeable lip which, after rotation of the operating element, can cover or leave clear the wall opening whereby the passage of drink can thus be respectively prevented or made possible. The advantage of the known can is that the can is reclosable, whereby the content of the can does not have to be consumed all at once but can, if desired, be consumed in portions at different times. Closing the passage opening of the can by means of the lip does somewhat enhance conservation of the content of the can, but mainly prevents the content of the can leaving or being able to leave the can in simple manner. As well as the above stated advantage, the known can also has drawbacks. A significant drawback of the known can is that only mediocre sealing of the can is realizable. The sealing element cannot seal the can completely in liquid-tight manner, or can do so only briefly. In the sealing situation of the can the content of the can is however still accessible to micro-organisms and gas exchange can take place freely between the atmosphere surrounding the can and the local atmosphere prevailing in the can. Particularly when the drink held in the can is carbonated, whereby an internal pressure will be built up in the can, the sealing element will be unable to seal

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the can sufficiently, as a result of which the carbon dioxide can and will escape. As already generally known, a reduction in the carbon dioxide content of the drink results in a – usually unwanted – change in the taste of this drink. --

Please insert the following section heading on page 2, at line 7:

-- SUMMARY OF THE INVENTION --

Please replace the following paragraph on page 2, beginning at line 8, with the following replacement paragraph:

-- The invention provides for this purpose a device ~~of the type stated in the preamble~~ having an operative element adapted to co-act with a sealing element, with the feature that the operating element is provided with coupling means for coupling to ~~the~~ a food product container, and that the relative orientation of the sealing element and the operating element can be changed such that the operating element can cause the sealing element in the closed position to engage under bias on ~~the~~ a wall for substantially medium-tight sealing of the food product container. By causing the sealing element to engage under bias on the wall of the food product container, the food product container is sealed in substantially medium-tight manner. This not only prevents the possibility of the liquid and/or solid food product leaving the food product container in the closed position of the food product container, but also prevents gas exchange being able to take place between an atmosphere surrounding the food product container and an atmosphere prevailing in the food product container. In the case the food product is formed by a carbonated drink, the carbon dioxide will remain confined in the food product container in the closed situation, whereby it will also be possible to maintain the carbon dioxide content in the food product container, which enhances the preservation of taste and the like. Using a device according to the invention it is moreover possible to prevent micro-organisms being able to move, in the closed situation, from outside the food product container to a location inside the food product container. A constant composition of the food product can therefore be guaranteed with the device according to the invention in closed position, wherein the food product can also be conserved in relatively hygienic manner in the closed food product container. In the opened situation of the sealing element, the sealing element is generally situated substantially at a distance from the wall, whereby removal of food product along the sealing element and via the wall opening can taken

place freely and preferably unimpeded. After sufficient removal of the food product, the sealing element can be displaced once again to the closed position, wherein a bias will be exerted directly or indirectly on the wall in order to realize the medium-tight sealing of the food product container. The bias exerted on the wall by the sealing element can be adjusted in discrete or continuous manner by means of the operating element for a user. --

Please insert the following section heading on page 7, before line 1:

-- BRIEF DESCRIPTION OF THE DRAWINGS --

Please insert the following section heading on page 7, at line 28:

-- DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS --